PartyQ USER'S GUIDE Rev. 1.0 for Ver. 1.0 Firmware

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1. SAFETY WARNINGS

INSTALLATION / SAFETY INFORMATION:
READ AND UNDERSTAND THIS USER'S GUIDE COMPLETELY BEFORE INSTALLING OR USING THIS PRODUCT!!

WARNING: FIRE HAZARD, BURN HAZARD!! Even quality electronics can fail CAUSING THE BLOWER TO RUN CONSTANTLY, RESULTING IN EXCESSIVE TEMPERATURES! Power Draft Blowers can get the pit temperature higher than natural draft. Use extra caution in opening your pit. Always inspect your probe wire for damage which can cause the blower to run constantly causing the pit to become excessively hot.

WARNING: FIRE HAZARD, BURN HAZARD!! FLAMES, SPARKS AND LIT EMBERS CAN EXIT ANY OPENING ON THE PIT CAUSING FIRE - Keep THE pit located a safe distance from flammable objects including buildings, walls, solvents, cars, fuel, wood piles, furniture, etc. and use caution when opening the pit. An ember that has fallen or is ejected from the pit can be blown by a light wind into a garage or other structure, debris field, woods, or grass field and cause fire. Have a fire extinguisher and water supply available near the pit. If the pit is used on a wooden or combustible surface such as a wooden deck, place the cooker on a non-flammable pad intended for this purpose.

WARNING: FIRE HAZARD, BURN HAZARD!! Even quality electronics can fail and cause the temperature to read incorrectly. Use a redundant dial thermometer as a backup temperature sensor to verify the control's reading of the pit temperature.

WARNING: SMOKE CAN COMBUST WHEN OXYGEN IS INTRODUCED AND PRODUCE SEVERE BURNS!! USE CAUTION WHEN OPENING THE LID OR DOOR OF THE PIT.

WARNING: KEEP THE CONTROL DRY – Allowing the control to get wet can cause damage to its electronics and/or make it operate incorrectly CREATING A HAZARDOUS CONDITION.

WARNING: PIT FIRES CAN OCCUR WHEN LIQUIDS ARE SPILLED OR WHEN SURFACES INSIDE THE COOKER REACH THE IGNITION TEMPERATURE OF FATS!! Never pour or toss water directly into a fat fire. Reduce the temperature by cooling the fire in the firebox with a water spray. Close the cooking chamber door and the firebox while it is steaming to smother the fire. Repeat this procedure as necessary to get the pit fire under control.

NOTE: Pit fires can be largely avoided if the pit is kept clean and free from fat buildup during or between cooks. Changing drip trays during a cook cycle helps keep flammable fats in the pit to a minimum. Keep cooking temperatures low enough to avoid ignition.

WARNING: THERE ARE HOT SURFACES ON ALL PARTS OF THE COOKER BEFORE, DURING, AND AFTER COOKING!! Wear protective clothing when tending the pit, attempting to extinguish a fire, or dumping a firebox in a proper ash receptacle. Be ready to call your local fire company in the case of an emergency situation.

CAUTION: Fire danger is always present, even in the best conditions. Continuously perform safety precaution procedures.

2. LIMITED WARRANTY

THE BBQ GURU warrants this product to be free from defect in workmanship and materials for a period of ninety days from the date of purchase.

1. Should unit malfunction, return it to the factory. If defective it will be repaired or replaced at no charge.
2. There are no user serviceable parts on this unit. This warranty is void if the unit shows evidence of being tampered with or subjected to excessive heat, moisture, corrosion or other misuse.
3. Components which wear or damage with misuse are excluded, e.g. relays, probes, etc.
4. THE BBQ GURU shall not be responsible for any damage or losses however caused, which may be experienced as a result of the installation or use of this product. THE BBQ GURU's liability for any breach of this agreement shall not exceed the purchase price paid E. & O.E.

3. PartyQ Features

- Large 3 digit LCD display
- Bicolor LED indicator for at-a-glance pit status
- Rugged, armored high-temperature pit probe
- Full-time adaptive control algorithm learns the pit to control better
- Display in degrees F or C
- 32 to 475 deg F range
- Runs on 4 AA Batteries

4. Installation and Operation

Step 1 – Use a Phillips head screwdriver to remove the screw in the battery cover. Slide off the battery cover and install 4AA batteries (included) in the battery pack while observing the marked polarity.

Step 2 – If your cooker already has a round hole in the firebox area that is between 11/16" and 1" dia., you will not need to drill a hole. If your cooker doesn't have a hole, you will need to drill a 7/8" hole using a step drill (unibit). Once the hole has been drilled, be sure the silicone grommets are on the nozzle and place the threaded nozzle through the hole and screw on the sheet metal nut to secure.

If you already own a BBQ Guru adaptor or have a cooker that requires one (ie: ceramic cookers), make sure the silicone grommets are on the nozzle and place the threaded nozzle into the adaptor.

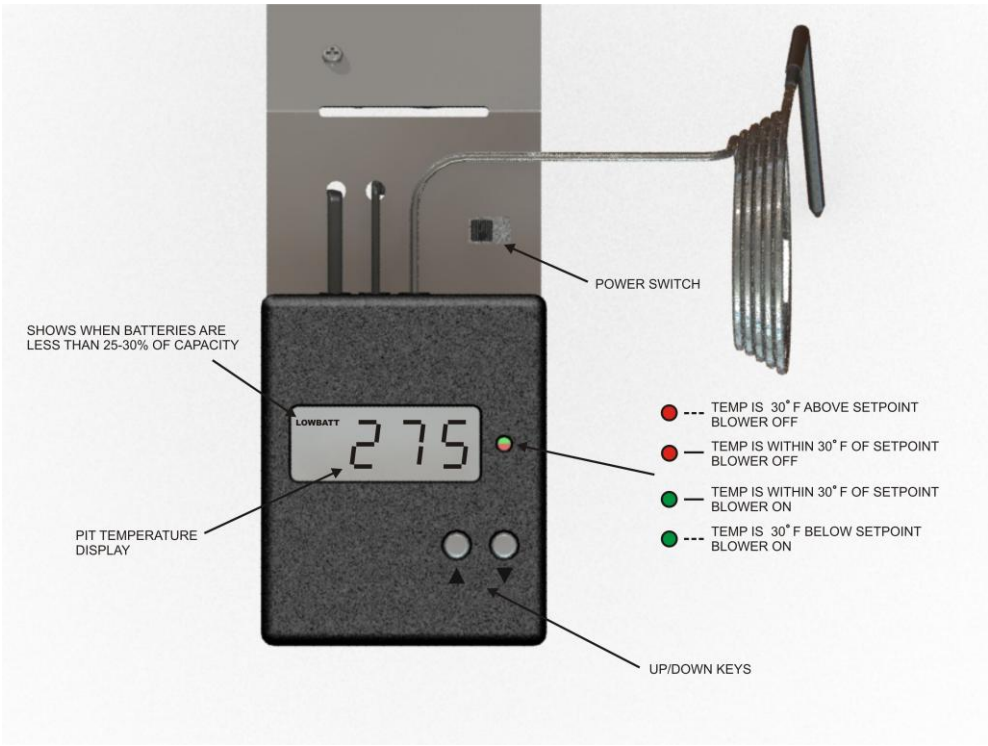
Step 3 – Clip the pit probe inside your pit to the grate and turn the power switch on. Adjust the setpoint using the **UP** ▲ **DOWN** ▼ keys.

5. Pit Temperature Probe

The pit temperature probe provided with the PartyQ is a rugged stainless steel precision thermocouple. These are not low cost thermistors like inexpensive monitors. The thermocouple wires have an armor braid with moisture and smoke resistant Teflon insulation that is rated for temperatures up to 500 degrees F. The probes can pass under the lid of the pit or through a small opening without creating a large gap which would allow excess air to get in. Do not kink the wires or let them come in contact with flames. Store them neatly rolled.

Important Note: The pit temperature probe must be placed in the pit for proper temperature regulation. If the pit temperature probe is not located in the pit, it can cause the blower to run constantly, making the pit excessively hot.

6. The Display, Keys and Power Switch


POWER SWITCH
SHOWS WHEN BATTERIES ARE LESS THAN 25-30% OF CAPACITY
LOWBATT
275
PIT TEMPERATURE DISPLAY
TEMP IS 30° F ABOVE SETPOINT BLOWER OFF
TEMP IS WITHIN 30° F OF SETPOINT BLOWER OFF
TEMP IS WITHIN 30° F OF SETPOINT BLOWER ON
TEMP IS 30° F BELOW SETPOINT BLOWER ON
UP/DOWN KEYS

6.1. Key Operation

UP ▲ – Indexes the setpoint up.
DOWN ▼ – Indexes the setpoint down.
UP & DOWN ▲ + ▼ – Enters the setup menu when both are held down.

6.2. Blower/Temperature LED

As you gain experience cooking with your PartyQ, you will learn to rely on the Blower LED to tell you how it's controlling. When all is going well and there is plenty of charcoal in the pit, the blower will just gently puff the fire (feeding it little bursts of oxygen). When you start to run out of charcoal you may notice the blower running almost all of the time. The Blower LED will allow you to see how long the blower is running from a long distance away from your pit or from inside your house on a cold day.

6.3. Over / Under Range Temperatures

If the temperature goes below 32 degrees or above 485 degrees on the pit temperature probe (or the probe fails), the display will show [- - -].

7. Powering up

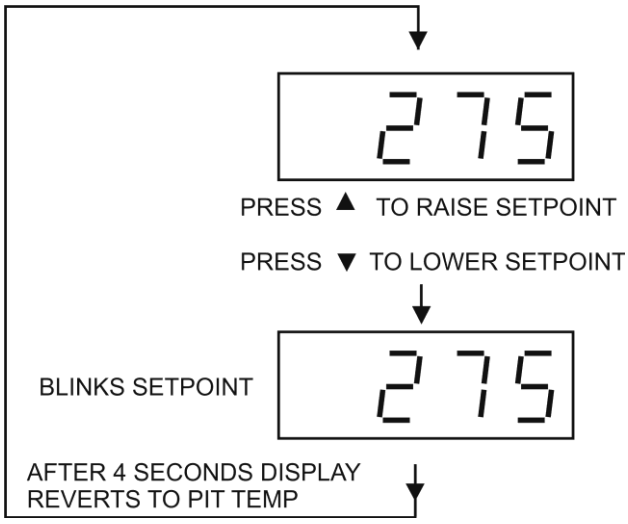
When you switch the power on the PartyQ will show LOWBATT .8.8.8 , to test the display and then it shows the current version number, e.g. U01.

7.1.Power Interruption Recovery Feature with Internal Memory

Because of the internal memory, if there is a brief or sustained power interruption, such as a dead battery at any time while cooking with the PartyQ, the unit will automatically restart and continue to control your grill/smoker at the same settings you originally set once the batteries are replaced.

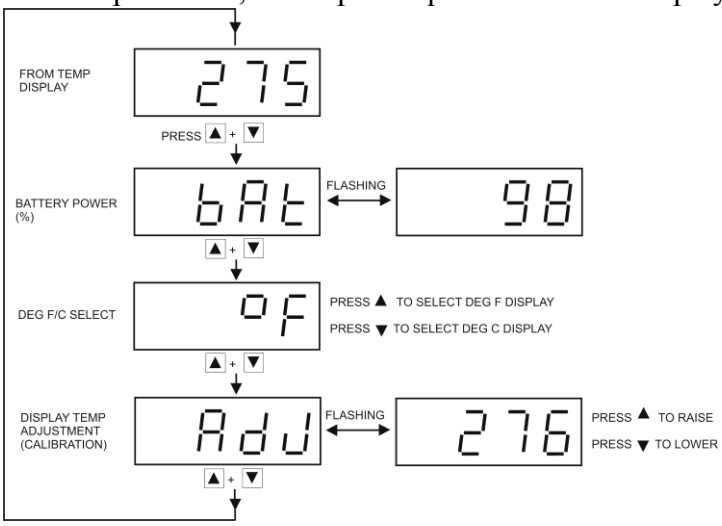
8. Setting the Setpoint

To adjust the setpoint, use the **UP** ▲ – to raise the setpoint and the **DOWN** ▼ – to lower the setpoint. The display will flash during setting and after 4 seconds it will revert to the display of actual pit temperature.



9. Setup Menu

Press the UP & DOWN keys ▲ + ▼ simultaneously to enter the setup menu. The screens below are shown in the order they appear as the UP & DOWN ▲ + ▼ keys are pressed again. When the ADJ is reached and the UP & DOWN ▲ + ▼ keys are pressed again, the setup menu loops around, so the pit temperature will be displayed again.



10. Adaptive Control Strategy

The PartyQ's Adaptive Control Strategy is designed to operate with a wide variety of pits by continually learning what the pit is doing and adapting to many factors such as outside air temperature, amount of charcoal, damper settings, etc. For the PartyQ to work properly and determine how to adapt, the temperature inside the pit cannot oscillate up and down and the lid must stay closed. If the lid is opened often, especially on startup, the control cannot be expected to maintain setpoint. If the lid is left closed for approximately 10-20 minutes, the temperature will become stable after the control adapts. The pit may run a few degrees high or low due to various conditions but the control will bring it back to the setpoint. Pit temperatures of 20 degrees high or low rarely have an effect on the quality of food.

If you ever notice the pit temperature running consistently more than 10 degrees high or low, you may want to try RESETTING the PartyQ by SWITCHING THE POWER OFF AND BACK ON.

11. Building a Fire/Ending the Cook

11.1 Building a Proper Fire for Good Control

Building the fire in the pit is critical for good control, especially at low temperatures. Light the fire by lighting a few coals at the top. Do not over-fire the charcoal or light it at the bottom, because it could cause startup overshoot and over firing. Some overshoot is normal and it may take a while for the fire to stabilize.

11.2 Extinguishing the Pit/Removing the Control

If there is fuel left over from the cook, save this fuel by closing off your top damper and removing your PartyQ control from the bottom damper.

WARNING!! The PartyQ must be removed at the end of each cook to avoid excessive heat to the control.

While the control is running the fan, the moving air helps to cool the fan. If you leave the control connected to the cooker and shut it down, hot air will have nowhere to go but back through the fan and you will risk melting the fan blades.

If the PartyQ is inserted into a BBQ Guru adaptor, simply remove the control and place the kill plug into the adaptor hole.

If the PartyQ is inserted directly into the cooker using the supplied sheet metal nut, you will need to unscrew it and remove it from the cooker immediately after shutting down the cooker.

CAUTION!! THERE ARE HOT SURFACES ON ALL PARTS OF THE COOKER AFTER COOKING!! Use caution and wear protective clothing when removing the control from the cooker.

12. Calibration - Adjusting the display temperature

The PartyQ is already calibrated from the factory and should not require recalibration. Using the ADJ (adjust) parameter in the menu, you may make the display agree with your pit's dial indicator. The following calibration procedure is included if you should ever feel that the PartyQ requires recalibration. This procedure relies on the accurate phase change temperature of water at the boiling point (212 degF).

12.1. Calibration Setup

Materials: Boiling Water, Styrofoam cup, PartyQ Control
Turn the PartyQ on, index to the ADJ screen and have a small pot of boiling water ready.

12.2. Calibrating the Display Temp

1. The Display will now be flashing between "ADJ" and the temperature of the probe.
2. Fill the Styrofoam cup with some water that is at a rolling boil.
   Use care when handling the hot water; it can cause severe burns.
   Place the probe into the bottom of the cup and stir it around gently.
3. Adjust the value shown on the display to show 211 degF using the ▲ & ▼ keys. Remember that the display only updates every 5 seconds, so if you need to raise the value by 2, just press the up button twice and wait for it to settle.
4. Once you are satisfied with the reading, wait 5 seconds. Press ▲ & ▼ together to move out of adjustment mode. Power down and power back up to resume normal operation. The calibration adjustment will be automatically stored.

13. Troubleshooting

Symptom	Problem	Action Required
Display shows - - -	Pit temperature probe is < 32degF / greater than 485degF	Bring temperature into range
Display shows - - -	Bad pit temperature probe	Contact the BBQ GURU to arrange service
Fan running constantly and pit temperature probe is 30 degF or more above setpoint	Bad controller output	Contact the BBQ GURU to arrange service
Fan running constantly and pit temperature probe is reading much lower than expected	Possible shorted probe wires	Contact the BBQ GURU to arrange service
Fan not running and pit temperature probe is 30 degF or more below setpoint and LOW BATT is showing	Not enough power to run fan	Replace batteries
Fan not running and pit temperature probe is 30 degF or more below setpoint	Bad controller output	Contact the BBQ GURU to arrange service
LOW BATT indicator showing on display	Batteries are very weak	Replace batteries

14. Contact THE BBQ GURU

THE BBQ GURU
Therm-Omega-Tech, Inc.
357 Ivyland Road
Warminster PA. 18974-2205
1-800-288-GURU

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